

Restaurant Week Menu January 11th – January 16th, 2010 \$30.00 per Person

First Course:

Soby's She Crab Soup Finished with a Splash of Sherry

Baby Spinach Salad

Dried Cranberries, Blue Cheese, Spiced Pecans, Applewood Bacon Buttermilk Dressing, Shaved Smithfield Ham

Field Greens Salad

Toy Box Tomatoes, Cucumbers, Tobacco Onions, and Sorghum Ginger Vinaigrette

Second Course:

Soby's Crab Cakes Remoulade Sweet Corn Maque Choux, Mashed Potatoes, Haricot Verts

Applewood Smoked Bacon Wrapped Pork Tenderloin Mashed Potatoes, Broccolini, and Habañero Butter Sauce

Soby's Meatloaf with Maple Creole Mustard Glaze Fresh Ground Beef Tenderloin, Exotic Mushrooms, Butternut Squash Succotash, Veal Jus

Third Course:

Soby's White Chocolate Banana Cream Pie

Egg Nog Brulee

Mint Magic Cake